

HOW TO

HOW TO CLEAN WINDOW SHADES

HOW TO CUT MARSHMALLOWS

HOW TO KEEP CLOTHES FROM FREEZING ON THE LINE

HOW TO KEEP LEMONS FRESH

HOW

Household Hints



205 OTHER TRICKS AND TIPS

HOW TO

PICK UP BROKEN GLASS

TO MEASURE MOLASSES

TO REMOVE TARNISH



Compliments of

CERESOTA FLOUR

Pure—Not Bleached

1013 Metropolitan Life Building
Minneapolis, Minnesota

A Few Words Regarding Flour and Baking

The "Right" brand of flour is essential to successful bakings. If the "Right" flour and other reliable ingredients are used in connection with a practical recipe, you may be sure of bakings that will please every member of your family.

Everything you bake with CERESOTA Not Bleached Flour has a really fine flavor—tastes so much better—pleases every appetite.

That's because the makers of CERESOTA Not Bleached Flour, almost alone, have never yielded to the temptation to "doctor" their fine flour with chemical bleaches. Flour, you know, is bleached merely to make it LOOK white. And even inferior flour, by clever bleaching, can be made to appear exactly like high-grade flour. But you can trust CERESOTA Not Bleached Flour. It is made from only the very choicest wheats, and comes to you in its natural state—in its natural color—with every bit of the delicious NATURAL wheat flavor. That is why CERESOTA Not Bleached Flour always gives you vastly better results in all your baking. Bread is never flat or tasteless . . . but always has a rich, wheaty flavor that only not bleached flour can give. Try CERESOTA Not Bleached Flour today.

THE ALL-PURPOSE FLOUR

CERESOTA Not Bleached Flour not only makes delicious bread and biscuits, but wonderful cakes and pies as well. When you use CERESOTA Not Bleached Flour there is no need for any other flour, no matter what you bake. CERESOTA is a true ALL-PURPOSE flour. Your bread is lighter and finer-textured; your cakes are fluffier and your pastries flakier.

Moreover, with CERESOTA you never have a costly or disappointing baking failure. It is milled by a distinctive process from a special blend of choice Northern wheats . . . just the right varieties to guarantee perfect results—every time—no matter what you bake—or when you bake.

Helpful Hints in Baking

The housewife will find that the success of her bakings will hinge largely upon recognition of the following facts:

1. Always sift flour once before measuring.
2. Use level measurements only.
3. Use standard half-pint measuring cup.
4. Fill cup lightly with a tablespoon, taking care not to shake down as this will pack flour. When heaping full, level by scraping off excess with a straight edged knife.
5. This cup of CERESOTA Not Bleached flour weighs 4 oz. and contains 16 level tablespoons.

Every housewife is familiar with the old saying that four cups of flour or one quart of flour equals one pound. Now this is true only when the flour is sifted and filled into the measure very lightly, as flour packs considerably in transportation from the mill to the consumer.

Temperature plays an important part in all cooking, and especially in baking. It is necessary for the housewife to watch and use temperatures the same as commercial bakers do. She will find this study of temperature in baking means just the one point between success and failure. In cold weather do not store flour in a place where it will chill and become so cold that this chill will alter the character of the baking.

Oven temperature is important, and the housewife will find the following degrees right for baking:

Slow oven—300° F. Moderate oven—350° F.
Hot oven—425° F.

The best temperature for bread making is 400 °F. Bake cakes in slow and moderate oven, jelly roll the exception; biscuits and muffins in hot oven.

"Be Sure to Sift Flour Thoroughly Before Using."

Ceresota Sweet Roll Dough

1 yeast cake	1 tbsp. salt
$\frac{1}{4}$ c. sugar	2 eggs
2 c. CERESOTA flour	$\frac{1}{2}$ c. melted shortening
1 pt. liquid (half milk and half water or all milk)	$\frac{1}{4}$ c. sugar
	5 c. CERESOTA flour

Soften yeast cake in liquid and add the $\frac{1}{4}$ cup sugar and 2 cups flour. Place bowl in larger bowl of warm water and let stand until very light and bubbly. Blend salt, eggs, $\frac{1}{2}$ cup sugar and shortening and add to sponge. Mix well and add the rest of flour. Let rise until very light. Knead gently and form as desired.

BREAKFAST ROLLS

Roll the dough on board to a thin sheet about 18 or more inches long, then cut in strips of finger size. Brush melted butter over three strips at a time, then twist and coil them in rounded shape on greased sheet. Grease rolls on top and let them rise to double in size. Bake in oven at 425 degrees F. until rolls are browned lightly and baked through. Remove from oven and while rolls are still hot spread a mixture of pulverized sugar and cream over the top. The sugar and cream should be very stiff when spreading it on hot rolls. Over the top of this sprinkle chopped nuts.

CINNAMON ROLLS

Take about $\frac{1}{4}$ of the Sweet Roll dough. Roll out to $\frac{1}{4}$ inch thickness, brush with melted butter, sprinkle with sugar, cinnamon and raisins or dried prunes or apricots cut in slivers. Roll up and cut down in slices about $1\frac{1}{4}$ inches thick. Place cut end down in pan in which is a generous amount of butter covered $\frac{1}{4}$ inch thick with brown sugar, sprinkled with 1 or 2 tablespoons of water, depending on size of pan.

APRICOT BREAD

Roll out about $\frac{1}{4}$ the dough to $\frac{1}{4}$ inch thickness and cover with dried apricots soaked but not cooked. Roll up, place in well buttered bread pan, let rise till double in bulk. Bake at 375 degrees for 1 hour.

Home-made "Ready-mixed" Flour

8 c. sifted CERESOTA
Not Bleached Flour
4 level tbsp. baking powder

3 tsp. salt
1 c. shortening

Sift flour. Measure. Add baking powder and salt. Sift twice. Add shortening and mix well. Put into covered container and place in refrigerator.

This is a convenient time-saving method for providing your family or guests with most delicious biscuits and other recipes given below. Keeping qualities of this mixture are excellent.

RECIPES USING THIS "READY-MIXED" FLOUR AS A FOUNDATION

BISCUITS

Measure 2 cups Ready-Mixed Flour. Add $\frac{2}{3}$ cup milk (scant) in 2 or 3 additions, mixing into balls with a fork just what the liquid will make stick together. Turn out onto floured board and knead gently until top is smooth. Roll to desired thickness, cut and bake at 450 degrees, 10 to 12 minutes, according to thickness. For good brown crust brush the top of biscuits with milk. Will make 12 to 18 biscuits, according to size.

MUFFINS

To 2 cups Ready-Mixed blend add $\frac{1}{4}$ cup sugar, $\frac{3}{4}$ cup milk, fruit or nuts if desired. Mix lightly and put into buttered muffin pans. Bake at 400 degrees. Will make one dozen large muffins.

TAFFY BISCUITS

Melt 2 tablespoons butter, 1 cup brown sugar and $\frac{1}{4}$ cup water in small skillet. Boil 2 or 3 minutes until a soft ball is formed when tested in cold water. Measure 2 cups Ready-Mixed Flour, break 1 egg into cup and fill to $\frac{1}{2}$ cup with water, and mix lightly. Roll out, sprinkle with cinnamon and roll up. Cut in inch thick slices. Place cut end down in taffy. Bake at 400 degrees for 12 to 15 minutes.

Ceresota Home Made Bread

(Quick Method)

1 yeast cake (compressed)
2 c. liquid
4 tsp. vinegar
 $\frac{1}{4}$ c. sugar

$6\frac{1}{2}$ c sifted CERESOTA Not
Bleached Flour
1 tbsp. salt
1-2 tbsp. melted shortening

Soften yeast cake in liquid which may be potato water or half milk and half water. Add vinegar, sugar and 3 cups CERESOTA. Place bowl in another bowl of warm water, cover and let stand till light. Add salt, shortening and rest of CERESOTA. Put in a warm place, cover and let rise for 1 hour. Punch down in the bowl. Let rise again for 45 minutes. Place on floured board and knead well. Form into loaves. Place in oiled bread pans. Let rise until double in size. Bake in oven at 375 degrees for about 1 hour. Remove to rack. Brush over with melted butter. Makes two loaves.

VARIATIONS

TOMATO BREAD

Use 2 cups tomato juice for liquid.

CHEESE BREAD

Add 1 cup grated cheese with the last amount of flour.

NUT BREAD

Add 1 cup chopped nuts with the last amount of flour.

DATE BREAD

Add $\frac{1}{2}$ cup of dates to $\frac{1}{2}$ the amount and add $\frac{1}{4}$ cup of sugar.

CINNAMON TOAST BREAD

Roll out half the amount of bread dough in long, narrow strip, $\frac{1}{4}$ inch thick, sprinkle with cinnamon, sugar and a few raisins. Roll up tight. Place in bread pan and bake like plain bread. Slice and toast.

General Cooking Hints

BAKING spilled over in the oven creates an offensive odor and smoke. Both can be checked by sprinkling a quantity of table salt thereon.

BROWN SUGAR which has become lumpy will soften if placed uncovered in a bread box for a few days, or an apple added to a closed container.

BUTTER AND SUGAR can be creamed easily, when butter is hard, by warming the sugar slightly.

CANDY MAKING is easier if 3 or 4 marbles are dropped into the bottom of the vessel. This keeps candy from burning and does most of the stirring, as boiling keeps marbles in constant motion.

CHEESE may be cut into very thin slices without the cheese sticking to the knife by holding a piece of waxed paper over the knife while cutting.

CHEESE stays fresh for a much longer period of time if wrapped in a cloth, wet with vinegar and stored in a cool place.

COOKING OVER AN OPEN FIRE or gas burner which smokes makes the utensils very black. Rub outside of pans with a thin coating of lard before using; then soap and water will remove all black without scouring.

CORN MEAL can be kept from lumping when added to boiling water by first moistening with cold water.

CRACKERS AND DRY BREAD, when being ground, result in considerable muss and loss of crumbs. Eliminate both by fastening a paper sack over the mouth of the grinder with a rubber band.

CREAM PIE OR CUSTARD will not become watery if milk is scalded before using.

CREAM which is hard to whip will whip quickly by adding a few drops of lemon juice.

CUSTARDS will not curdle so readily if a tablespoon of flour mixed with sugar is added.

DOUBLE BOILERS frequently boil dry. Place a jar lid in the water container and when more water is needed the lid will rattle.

FAT can be removed from hot soup by straining broth through a cloth wrung from cold water. All the fat will remain in cloth except just enough to enrich soup. Heat soup again before serving.

FISH OR ONION ODOR can be removed from utensils and dishes by adding a teaspoonful of baking soda to the dish water.

GELATINE in individual form can be handled easier if a muffin pan is used instead of small molds. Pan can be placed in a refrigerator without danger of over-turning and much time is saved.

GELATINE, JELLO OR PUDDING can be cooled, in the absence of ice, by putting the dish containing it in a larger kettle of cold water to which a handful of salt has been added.

GRAVY THICKENING, sauces, etc., can be made smooth by using a small jar with a tight lid. Put the mixture of milk or water and flour into the jar and shake well until all lumps disappear.

GREASE DRIPPINGS can be clarified for further use by straining to remove large particles and then cutting up an Irish potato and frying it in the grease. All the small particles will cling to the potato.

ICED TEA requires only one-half as much sugar if sweetened when hot than when cold. After tea is strained and ready to serve, freeze a portion of it in the electric refrigerator and add this to glasses for cooling instead of plain ice. Half a slice of lemon, a mint leaf or cherry frozen in the cube makes the tea more attractive.

JELLY which turns to sugar makes a delicious syrup for waffles or pancakes by adding $\frac{1}{2}$ glass of water to 1 glass of jelly and heating just enough to dissolve.

JELLIES can be easily sealed in the glasses by putting small pieces of paraffin in the bottom of the glass and pouring the hot jelly over it. The paraffin melts, rises to the surface and seals the glass perfectly.

MARSHMALLOWS can be cut easily by using a pair of scissors dipped often in hot water.

MARSHMALLOWS melted over a slow flame, with one tablespoonful of water for each three marshmallows, make a delicious sauce for baked apples or gingerbread.

MEALS may be kept hot by putting the food in small containers and placing these in a large roaster, filled one-third full of hot water. Put the cover on the roaster and set over a small flame.

MILK, in being boiled, frequently sticks to the pan. To prevent this, rinse the pan in hot water before using.

MOLASSES can be prevented from sticking to the measuring cup if the cup is first greased with butter or lard.

MUSH will not lump if the cornmeal is dampened with cold water and then poured into hot salty water.

NUT MEATS can be broken up very easily by placing them in a paper bag and rolling with a rolling pin several times. Nut meats can also be removed easily from the shells by boiling the nuts for fifteen minutes. The kernels will then come out whole.

ONION ODOR can be removed from the hands by rubbing them with dry salt.

OVENS will not scorch what you are baking if a shallow pan of water is placed directly on the floor of the oven.

PANCAKES can be cooked without smoke or odor by rubbing the gridiron with a small bag of salt, which will also prevent the cakes from sticking to the iron. This is equally effective on waffle iron.

PICKLED PEACH JUICE left over is excellent liquid to use in mince pies. Added to French dressing, it produces a delightful flavor.

POTATO WATER, when used in making gravies, greatly improves the flavor.

RICE will be whiter and fluffier if a teaspoon of lemon juice is added to the water while cooking.

SALAD DRESSING, boiled, will not curdle if the beaten eggs are stirred into cold vinegar before boiling.

SALTY tastes in gravies, soups, etc., can be eliminated by dropping a piece of raw potato into the liquid for a few minutes before removing from the fire.

SANDWICHES will have a better shape, smoother edge and will be daintier if a sharp pair of scissors are used instead of a knife for cutting.

SHORTENING can be measured exactly. If recipe calls for $\frac{1}{3}$ cup, fill measuring cup two-thirds full of water, add enough shortening to bring water to top of cup, pour off water and you have exactly $\frac{1}{3}$ cup of shortening.

SOUR MILK can be made by adding two (2) tablespoonfuls of vinegar to one (1) cup of sweet milk and then letting it stand for a few minutes. Your baking will be just as light as if real sour milk were used.

SPAGHETTI OR MACARONI frequently boil over when cooking. This can be prevented by adding a tablespoon of cooking oil or lard to the water.

SPAGHETTI OR MACARONI should be cooked in a colander or sieve placed in the pan of boiling or salt water. This prevents sticking to the pan. When done, lift out and drain. There is no need for stirring.

SPICING of fruits, pickles, relishes, etc., is made easier by putting the spices in a tea ball. It can be removed from the hot syrup at any time without trouble.

WHIPPED CREAM SUBSTITUTE, delicious in flavor, can be made by adding a slice of banana to the white of an egg and beating until stiff. The banana will dissolve completely.

Fruits

APPLES should be slit with a knife in three or four places before baking; the skins will then not wrinkle while in the oven.

BANANAS for salads will keep their natural color if sprinkled with powdered sugar or lemon juice.

FIGS, DATES AND RAISINS, when ground, will not clog the food chopper, if a few drops of lemon juice are added.

GRAPEFRUIT OR ORANGES can be peeled easily if permitted to stand in boiling water for ten minutes.

LEMONS can be kept fresh for quite a period of time by submerging them in a glass jar full of water, with the lid screwed on tightly.

LEMONS should be heated before extracting the juice and you will obtain almost twice as much.

PEACHES will not discolor if immersed in solution of half milk and half water after peeling.

Meats, Fowl and Fish

BACON should be soaked in cold water three or four minutes before frying. This prevents grease from running and gives the bacon a much finer flavor.

DUCK OR GOOSE PICKING is easier if, after the long feathers have been removed, a liberal coating of paraffin is poured over the fowl and let dry. When hardened, paraffin is rubbed off and all the down comes off with it, leaving fowl perfectly clean.

FISH SCALES can be removed quickly and easily by first dipping the fish in boiling water.

FRANKFURTERS ON PICNIC are broiled easily by putting in wire corn popper with long handle and shaking well over coals until brown.

HAM OR BACON should be placed in the pan before putting the pan on the fire. It cooks and browns better than if placed in a warm pan.

HAM will remain fresh and free from mold if lard is spread over the lean part of the ham before putting it away. When preparing for baking, use an ice pick for making holes in which to insert cloves. The cloves will stay in better than when the "thumb pressure" method is used.

MEATS FOR BOILING AND ROASTING should be plunged into cold water first as this hardens the film on the outside, encasing and retaining the juices. No salt should be added until meat is nearly done, as it releases juices of the meat if added too soon.

MEAT OR CHICKEN may be floured easily and completely by placing the cut pieces into a jar or paper sack containing the flour, and shaking well.

MEAT OR FOWL, while cooking, should have one teaspoon of vinegar added to the water. This improves the flavor, makes the meat more tender and shortens the time of cooking.

Eggs

BOILING—Put a little salt in the water before putting the eggs in and they will not crack or break.

CORNSTARCH is sometimes used in place of eggs when recipe calls for more than you have on hand. A tablespoonful is used for each missing egg. In making custard, omit one or two eggs and use cornstarch instead ($\frac{1}{2}$ tablespoon for each egg).

CUTTING hard boiled eggs—Dip the knife in water and the yolk will not break.

FRYING—Add a little flour to the grease and the eggs will not “pop” and scatter grease all over.

POACHING—Add salt to the water and the eggs will remain whole.

SCRAMBLING—Add a tablespoonful of cream for each egg. It makes them light and they will go farther.

SEPARATING—If a portion of the yolk gets into the white, moisten a cloth with cold water, touch to the yolk and it will adhere to the cloth.

SHELLS often get into the egg when being broken. Use part of the shell instead of a spoon when removing it, and you can get the piece of shell out easily and without waste.

WHITES OF EGGS should be removed by breaking a hole in the small end of the egg. After white is all out, place a piece of wax paper over the hole and the yolk will keep fresh for quite a while.

YOLKS may be kept fresh for days by covering with cold water and saucer and placing in the ice box.

Vegetables

ASPARAGUS should be opened at the bottom of the can so that the asparagus can be removed by the ends without breaking the soft tips.

CARROTS for salads or general cooking should first be dropped in boiling water for two or three minutes. The skins will then come off easily.

CABBAGE ODOR can be avoided by dropping two English walnuts (uncracked) into the kettle while cooking.

CABBAGE is much sweeter if cooked in open kettle 8 minutes.

CAULIFLOWER will remain white and give off no odor while cooking in half milk and half water. Use liquid for soup or cream sauce.

CELERY—To assure crispness, place in a pan of water with half a lemon, for an hour or two before serving.

HEAD LETTUCE LEAVES may be removed without breaking, by first cutting around the core with a knife and then holding the head of lettuce under running water.

KITCHEN GREENS are made quickly available by planting an onion or two in a small pot and parsley in another pot and placing in the kitchen window. These plants will add a pretty touch to the kitchen and are at hand when making salads and other dishes that call for onion or parsley.

LETTUCE can be decorated by filling a small bowl with water and sprinkling paprika on top. Revolve head of lettuce in it and the leaves will be fringed with red for an attractive salad.

ONIONS, held under water while being peeled, will not make you weep because the fumes are thus prevented from rising.

ONIONS, TURNIPS OR CARROTS should never be split, but sliced in rings. Cut across the fiber and they will cook more quickly and be more tender.

PEAS should be washed thoroughly and cooked without hulling. The hulls will soon rise to the top and can be taken out. The flavor of the peas will be greatly improved.

POTATOES, boiled with their jackets on, should first be split around the center to permit the salt to boil through and flavor the whole potato.

POTATOES OR CARROTS are better cleaned with steel wool than with either a knife or brush.

POTATO SKINS may be prevented from becoming hard and crusty while the potato is being baked by first coating the potato with cooking oil grease or butter before placing in the oven.

SPINACH should be cooked in open kettle with no water. Cook slowly until juice is drawn, then quickly. The color will be bright dark green.

SWEET POTATOES AND APPLES will not turn black if placed in salt water immediately after peeling.

VEGETABLES that have become withered can be freshened by soaking them with a strong solution of baking soda. Withered parsnips, carrots, potatoes, cabbage, lettuce, etc., will become crisp again.

Baking

ANGELFOOD CAKE—In cutting, use a silk thread instead of a knife to prevent settling and crushing.

APPLE PIE will have a new flavor if you grate a little orange rind into the sugar and sprinkle over apples in usual way.

BOILED FROSTING will not be brittle or break when cut, if a teaspoon of vinegar is beaten into the frosting when the flavoring is added.

BREAD OR CAKE should be cut with a knife that has been first put into hot water or held over a flame. This makes a clean cut.

BREAD DOUGH—Put a 25-watt light on an extension cord, in a gallon crock, and place bread dough over it. This will keep the dough at an even temperature, winter or summer.

CAKE AND COOKIES can be kept longer if a peeled apple or a piece of fresh bread is placed in the cake box for additional moisture.

CAKE—If cake becomes dried out, wrap in damp cloth and set in moderately warm oven until cloth is dry. The cake will become as fresh as when baked.

CAKE ICING—A little flour sprinkled lightly over top of cake will aid in preventing the icing from running off.

CAKE ICING that is delicious can be made by melting a plain chocolate candy bar on cake while it is still hot.

COOKIES—Add one tablespoonful of jam or jelly to cookie dough. It will add flavor and make the cookies stay moist longer.

DOUGHNUTS will not absorb grease if a teaspoonful of vinegar is added to cold fat.

FRUIT CAKE—When baking, place a cup of water in the oven to keep enough moisture in air and prevent cake from drying out while baking.

FRUIT PIES—Brush over the under-crust with white of egg before putting in the fruit. This prevents juices from soaking through the crust.

FRUIT PIES can be kept from running over in the oven if you keep on hand a number of strips of clean old muslin about one and one-half inches wide and long enough to more than reach around the pie pan. After pie is in pan, wet strip of material, wring out and wrap around edge of pan, allowing it to stand up about $\frac{1}{2}$ inch around the pie. When pie is done, peel off muslin while still hot.

GEMS will not scorch if you fill one of the gem pans with water.

MERINGUE will always stand up high and perfect if a generous pinch of baking soda is added to beaten egg whites.

MUFFINS—Drop a teaspoonful of peanut butter in each muffin pan, over which pour batter. This gives muffins a delightful nutty flavor.

NUTS AND FRUIT in cakes will not sink to the bottom if heated before rolling in flour and adding to batter.

PIES OF ONE CRUST—Brown the meringue by holding an electric hot plate over them as this saves heating the oven and browns the meringue quickly.

PIES will have a rich, delicate brown gloss if brushed lightly with sweet milk before putting in oven. This is also true of biscuits.

TEMPERATURE of your oven should be tested before putting in cake, pie, etc., by putting in the oven a little pan of flour. If flour turns golden brown, heat is right; if it turns dark brown, the oven is too hot.

General Household Hints

BROOMS just purchased should be soaked in strong salt water before using to make them last longer.

BRUISED WHITE SPOTS on dark furniture will disappear by applying 20% tincture of Iodine. When thoroughly dry, apply furniture polish.

CANDLES may be kept straight in heated rooms during the winter and during the summer's heat by covering them with clear varnish. This will keep them clean and they can be wiped off with a damp cloth from time to time.

CHINA OR GLASS is easily mended by melting some powdered alum in a spoon. Before it hardens, rub over pieces to be mended, press together and set aside to dry. This will not come apart even if washed in hot water.

COAT HANGERS should have a rubber headed tack placed near each end to prevent light garments from slipping off. The ends of wire hangers should be bent up to keep sleeveless garments from slipping.

CORKS FOR BOTTLES containing glue, polishes, cements or other sticky substances can be easily removed if glycerine or vaseline is rubbed over ends of corks.

CORKS IN SALT AND PEPPER SHAKERS: If bothered with corks falling out or being pushed inside, use a piece of adhesive tape over the opening. This will be permanent until removed for refilling.

CREAM PITCHERS will not drip if a little butter or salad oil is put on the end of the lip.

CURTAIN TIE-BACKS can be adjusted evenly by pulling the shade down and letting it serve as a marker.

DEFROSTING your electric refrigerator can be done in half the time by filling the ice pans with boiling water.

DISHES ON TOP OF ICE in refrigerator will not slip if a fruit jar rubber is placed underneath each one.

DRESSER DRAWERS will slide easier if the parts that stick are rubbed with laundry soap or paraffin.

ELECTRIC PUSH BUTTONS can easily be seen in the night if they are touched up with a little luminous paint. This saves time, temper and bumps.

FERNS can be kept while you are away from home for a few days by placing a bowl of water near the fern with one end of a cloth in the water and the other end in the fern container. The water will then be gradually drawn to the fern.

FILLING OF JARS AND BOTTLES with preserves, jams, etc., is made easier by using a gravy boat.

FINGER MARKS on furniture can be removed with sweet oil if furniture is varnished. Use kerosene if furniture is oiled.

FLOODED FLOORS can be quickly mopped up by using newspapers to absorb the water.

FOOD CHOPPERS can be sharpened by running pieces of Sapolio through grinder.

FOOD ODORS can be eliminated from your refrigerator by placing a small quantity of charcoal in container on top shelf.

FREEZING OF CLOTHES on the line during cold weather is prevented by using a little salt in last rinsing water.

FREEZING OF WINDOWS to the sill is also eliminated by sprinkling a little salt on the window sill. This will enable raising windows without difficulty.

FRESH PAINT smell can be eliminated by placing a pail of cold water in the room, changing it every two or three hours.

FUNNEL SUBSTITUTES can be improvised in the absence of a real one through the use of an eggshell or an envelope. Make a hole in the bottom of half an eggshell when using liquids and tear off corner of the envelope when using dry ingredients.

GLASS that is broken can be easily picked up with a piece of wet absorbent cotton or damp woolen cloth. Pat pieces gently and glass will adhere to cloth or cotton, which is easily destroyed.

GLASSES which are stuck together may be separated by putting cold water in the top one and setting the bottom one in warm water. They will come apart without danger of breaking.

HAND WASHING, especially for children, is easier if a small dish of raw cornmeal is kept in bathroom and if children are trained to take some cornmeal and rub on with soap. This cleans hands more thoroughly and at same time leaves skin soft and white. (Children often have chapped hands from improper washing.) This procedure is equally effective for grownups who have stubborn dirt imbedded in hands.

HOME NURSING HINT—When hot applications are needed, the cloth may be put into a potato ricer, placed in scalding water and when lifted, it can be quickly squeezed almost dry without burning the hands.

ICE PANS IN REFRIGERATORS will not stick if waxed paper is placed under them.

INSECTS in earth can be killed with a spoonful of mustard in gallon of water. This is effective with potted plants.

KETTLES which have burned dry should immediately be set in cold water; food will then not taste burned. If food requires more cooking, it will be necessary to use another kettle.

KNOTS IN THREAD may be avoided when hemming table linen by running each needleful of thread through a piece of paraffin before using.

LACE CURTAINS can be mended by placing a small piece of netting, which has been starched, over the hole on the wrong side of the curtain and then pressing firmly with a hot iron. This is neater and quicker than darning.

LIME IN TEAKETTLE can all be collected by making small pads of muslin using four thicknesses of cloth stitched together and put in the kettle.

LINOLEUM HOLES are easily filled with finely chopped cork mixed with liquid glue. When the mixture has set hard, rub down with emery paper and paint to match rug.

MARRING OF FLOORS and marks on carpets are eliminated if rockers and feet of chairs are waxed.

MASON JAR LIDS or lids of similar types of jars can be easily removed by running hot water over the lids for a few seconds.

MEDICINE BOTTLES can be packed in bag or trunk without spilling contents on clothes if ends of bottles are dipped in melted paraffin.

METAL TOPS OF SALT SHAKERS will be kept from corroding by covering the inside with melted paraffin. While paraffin is cooling, the holes may be opened with a pin.

MOLD will not form on the tops of jelly and preserve jars if a bowl of lime is placed in the closet where they are stored.

PAINT may be removed from glass by using strong hot vinegar.

PAINT put away for further use should have a coating of paraffin put over it to prevent a crust from forming.

PAINT BRUSHES that have hardened will soften readily if placed in hot vinegar and then washed in warm suds.

PAINTING around window glass can be accomplished with speed and neatness if a piece of newspaper, cut to fit, is stuck to the glass by means of water.

PAPER TOWELS not only save laundry work but are useful in drying fish before baking or boiling, draining excess grease from doughnuts, fritters, croquettes, etc.

PIECE BAGS should be made of mosquito netting or piece of lace curtain. When you want to find a certain piece of material, it can be seen from the outside and there is no necessity for emptying the entire contents.

PICTURES that hang should have a thumb tack placed in each lower corner next to the wall. This holds picture away from wall and prevents the dirty spot that usually shows when picture is removed.

PLASTER OF PARIS articles can be cleaned by covering them with wet starch. When dry, brush off.

POWDERED SUGAR can be sprinkled evenly over fruits, cookies, etc., through the use of a toy flour sifter.

QUILT PATTERNS are easy to cut if a piece of sandpaper is placed with the rough side next to the material. There is then no danger of either the pattern or the material slipping.

RECIPE BOOKS will last longer and can be kept cleaner if the outside cover is painted with thin shellac. Any dirt can be wiped off with a damp cloth.

RUG SLIPPING on slick floors is prevented if rubber fruit jar rings are sewed under each corner and one in the middle of the rugs.

SCISSORS can be sharpened by cutting through fine sandpaper several times.

SCISSORS should always be kept in kitchen for cutting meats, vegetables, etc.

SCRATCHING of kitchen floor or linoleum is prevented by cutting pads from old felt hat and gluing to bottom of chair and table legs.

SCRATCHES ON FURNITURE and woodwork may be hidden by rubbing the meat of a Brazil nut (Niggertoe) over the marks.

SHADES FOR KITCHEN AND BATHROOM can be made out of oil cloth to match color scheme. Tack on old rollers, with pattern facing the room, hem the bottom and insert flat stick through the hem.

SILVERWARE that has become tarnished can be made to look like new if permitted to stand in potato water for one hour and then taken out and washed.

SILVERWARE, when stored, should be wrapped in a cloth with a few drops of camphor on roll. This prevents tarnishing.

VINEGAR will remove white stains on furniture if they are not too deep.

WINDOW SHADE SPRINGS can be rewound simply by inserting the flat end of the roller between the tines of a kitchen fork and turning.

Housecleaning

AIRING CLOTHES—When hanging garments outdoors to be aired, use two coat hangers instead of one, reversing them so that the hooks form a circle. This prevents the garment from blowing off the line.

BOTTLE CLEANING—When bottles have become water stained, fill them with water and borax and let stand. If they do not become clean, add some broken egg shells or beebee shot to the water and borax and shake well.

COFFEE GROUNDS make a good sweeping compound for the basement floor. Save all your used grounds by depositing them in a strainer near the drain in the basement.

CURTAIN LAUNDERING—After washing, put on poles at clean windows and run a small rod through bottom hem, smooth out and let dry. There is no need to iron, and the curtains do not have holes which usually appear when a stretcher is used.

GREASE on wall paper can be removed by using a piece of blotting paper and hot iron.

KITCHEN WALLS (PAINTED) can be cleaned easily by wiping with a damp cloth dipped into dry baking soda.

LINOLEUM should be washed with thin hot starch. It forms a clear gloss to which dirt will not stick and protects surface, making it easy to clean.

MOHAIR UPHOLSTERED furniture will look as bright as new by simply brushing out all matting with a firm wire brush. After removing loose dirt, wipe thoroughly with cloth dampened with water, to which a few drops of ammonia have been added.

PIANO KEYS may be cleaned by rubbing with a soft cloth dipped in alcohol.

PAINT OR GREASE can be prevented from gathering under your finger nails by filling them up with paraffin or soap. When your job is completed, simply remove the soap or paraffin and the nails will be as clean as ever.

PANS OR PERCOLATORS which have become dull with use may be restored to their former luster by buffing the surface with a cheesecloth bag containing a little flour. If the inside of the pan is blackened, fill with water and boil a few minutes, and then scour with a good cleanser or steel wool.

PROTECT YOUR FINGERS when polishing stove or doing any other dirty work by dipping your fingers in melted paraffin.

RUGS should be cleaned with cold coffee grounds to restore their color.

WAX FLOWERS may be cleaned by placing them, one at a time, in a pint of lukewarm water to which a tablespoonful of baking soda has been added.

WINDOW SHADES can be cleaned with a rough flannel dipped in flour.

WINDOW WASHING—Wash with clear water, then dry and polish with crumpled newspapers and they will shine as never before. Mirrors and car windows will respond to the same treatment.

Stains

BATHROOM FIXTURE STAINS can easily be removed with a kerosene dampened cloth.

BLEACHING AGENTS—To use bleaching agents such as oxalic acid, javelle water, etc., place stain over a bowl of hot water and apply bleaching agent a drop at a time. When stains color, dip into water. Repeat this operation until stain is removed, then neutralize with ammonia and rinse water.

BLOOD AND MEAT JUICE—Use cold water or soap with cold water.

CAR GREASE AND ROAD OIL—Rub hard with lard until grease is loosened, then wash with soap and water.

CHOCOLATE AND COCOA—Use borax and cold water and bleach, if necessary.

COFFEE AND TEA spots can be removed from table linens by rubbing the spots with glycerine, then let stand a few minutes and wash in the usual way.

FRUIT AND RUST—Apply lemon juice, salt and expose to sun.

GRASS—When fresh, can be removed by soaking in alcohol. If stain is old, rub with molasses and allow to stand several hours before washing.

GREASE SPOTS in carpet, upholstered furniture, etc., can be removed by spreading common cornmeal and salt on spots. Rub hard with stiff brush and spots will disappear. Then go over with vacuum cleaner.

INK SPOTS can be removed by dipping the spotted parts in pure melted tallow. Wash out the tallow and the ink will come with it.

IODINE—Apply a solution made of a little sodium hyposulphite in water. Add as much hyposulphite as the water will dissolve, then apply to iodine stain which will vanish at once.

MACHINE OIL—If obstinate, can be removed by touching the spots with chloroform.

MILDEW—Use a mixture of soft soap, powdered starch, half as much salt and the juice of a lemon. Apply to both sides of the fabric and expose to the sun.

PAINT SPOTS—Equal parts of ammonia and spirits of turpentine will take paint out of clothing. Saturate spots three or four times, then wash in soap suds.

PERSPIRATION—May be removed by rubbing with soap and laying garment in hot sun.

TEA STAINS—A lump of sugar placed in the tea pot before tea is made will prevent it staining cloth if spilled.

Laundry

CLOTHES PIN BAG made of heavy material and sewed to a coat hanger can be pushed up and down the line to save stooping. Then the pins are always within easy reach.

COLORED FABRICS—Add one teaspoonful of Epsom Salts to each gallon of water and even the most delicate shades neither fade nor run.

CURTAINS—When the hems stick together, slip a thimble or end of finger from an old kid glove over the curtain rod. This keeps the end of the rod from tearing the curtain and it slips in easily.

IRONING TOWELS—Much time and labor can be saved by taking towels off the line when they are almost dry, folding and running through the wringer. This leaves them quite smooth.

LACE CURTAINS—Put them in a pillow case and wash in the washer without danger of tearing.

LARGE IRONING can be accomplished with much less fatigue by standing on a large size sponge rubber knee pad. These pads can be purchased at any five or ten-cent store.

SCORCHING—Dip a cloth in diluted peroxide and rub the scorched spot. Then iron over it and stain will disappear.

SILK LINGERIE OR HOSIERY—Put a small amount of vinegar in last rinse, after washing.

SPRINKLE your clothes evenly and your ironing will be easier. Use a brush, whisk broom, or bottle with perforated top.

TEA TOWELS—Lemon peels should be saved and dropped into kettle where tea towels are boiling. They will be whiter and have a clean freshness that old tea towels do not have.

WAXED BREAD PAPERS may be substituted for wax on ironing day with perfect results.

Ceresota Ten Minute Pie Crust

2 c. CERESOTA Not Bleached	$\frac{3}{4}$ c. shortening
flour	1 tsp. salt
1 c. butter or	5 tbsp. cold water

Sift flour. Cut fat into flour with knife and then add the cold water a little at a time, mix lightly with knife. Place on pastry boards, roll out flat, then fold over twice and roll out again. Then fold the pastry, wrap closely in wax paper and place in ice box until thoroughly chilled. If very flaky pie crust is desired. Start pie baking (raw fruit filler) at 450 degree oven—otherwise the pie will become soggy. When crust is brown, temperature may be reduced to 375 degrees during rest of the baking period of forty-five minutes.

"Be Sure to Sift Flour Thoroughly Before Using."

CAKES

CERESOTA ORANGE SPONGE CAKE

- | | |
|--|----------------------------|
| 7 egg yolks | $\frac{3}{4}$ c. sugar |
| $\frac{3}{4}$ c. sugar | 1 c. CERESOTA Flour sifted |
| Juice and grated rind of 1 large orange ($1\frac{1}{2}$ c.) | 4 times before measuring |
| 7 egg whites | 2 tsp. baking powder |
| | $\frac{1}{4}$ tsp. salt |

Beat egg yolks and first $\frac{3}{4}$ cup sugar until thick and lemon colored. Add orange rind and juice. Add flour sifted with baking powder. Fold in egg whites beaten stiff, rest of sugar added and beaten again until egg whites will stand up in points. Put in cold oven. Bake at 325 degrees for 1 hour or 1 hour and 10 minutes. Invert until cold.

CHOCOLATE NUT CAKE

- | | |
|-----------------|----------------------------------|
| 1 c. butter | $2\frac{1}{2}$ c. CERESOTA Flour |
| 2 c. sugar | 2 tsp. baking powder |
| 4 eggs | $\frac{3}{4}$ c. nuts |
| 2 oz. chocolate | 1 tsp. vanilla |
| 1 c. milk | |

Cream butter with $1\frac{1}{2}$ cups sugar and egg yolks. Add chocolate melted. Mix dry ingredients, add half of milk and flour. Mix lightly. Add rest of milk and flour mixed with nuts. Mix as little as possible to make smooth. Beat egg whites stiff and add to them $\frac{1}{2}$ cup sugar, beat again. Fold into cake. Add vanilla. Bake in large loaf pan in oven at 350 degrees for 45 minutes.

"Be Sure to Sift Flour Thoroughly Before Using."

CAKE OF MANY USES

- | | |
|----------------|-------------------------|
| 6 tbsp. butter | $\frac{1}{4}$ tsp. salt |
| 1 c. sugar | 1 c. milk |
| 2 eggs | 2 c. CERESOTA Flour |
| 1 tsp. vanilla | 4 tsp. baking powder |

Cream $\frac{3}{4}$ cup sugar with butter and egg yolks. Add vanilla and salt. Add $\frac{1}{3}$ of milk but do not stir until you have added $\frac{1}{3}$ of the flour, sifted twice, once with baking powder. Continue until all milk and flour is used, mixing as little as possible to get batter smooth. Beat egg whites until stiff, but not dry, then add $\frac{1}{4}$ cup sugar and beat again until stiff enough to hold point. Fold into batter. Bake in cup cakes, layers or sheet at 375 degrees, in loaf at 350 degrees.

From this same recipe can be made innumerable cakes. You may use sour milk if you choose, substituting $\frac{1}{2}$ teaspoon of soda for 2 of the 4 teaspoons of baking powder.

WHITE PECAN CAKE

Use 5 egg whites in place of 2 whole eggs. Add 1 cup pecans to flour. Bake in sheet. Frost as desired.

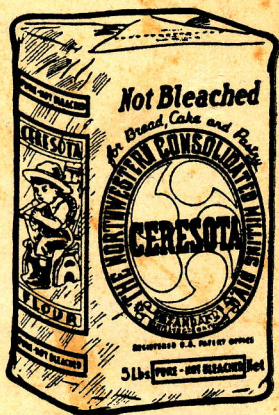
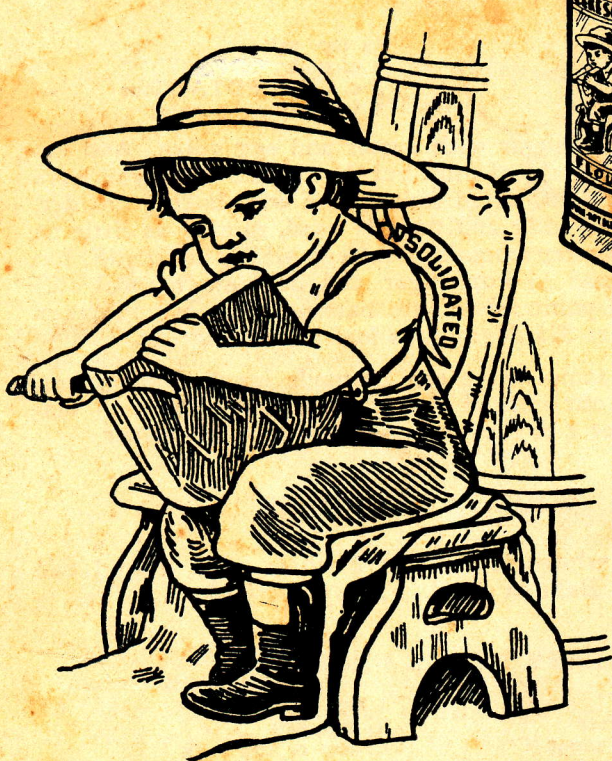
EASY FUDGE FROSTING

- | | |
|--------------------------|-------------------------|
| 2 tbsp. butter | 1 tsp. vanilla |
| 2 oz. bitter chocolate | $\frac{1}{4}$ tsp. salt |
| 2 c. confectioners sugar | Cream or top milk |

Melt chocolate and butter in good sized sauce pan, add sugar, salt and vanilla and enough cream or milk to make icing smooth and glossy.

"Be Sure to Sift Flour Thoroughly Before Using."

The Northwestern Consolidated Milling Div.
of Standard Milling Company
1013 Metropolitan Life Building
Minneapolis, Minnesota



CERESOTA FLOUR

Pure — Not Bleached



The Northwestern Consolidated Milling Division
of STANDARD MILLING CO.

Main Office: 1013 Metropolitan Life Building
Minneapolis, Minnesota, U. S. A.